



May 15, 2020

Reopening checklist following an extended closure due to COVID-19



Food Program Questions?
food.program@state.nm.us

Resources:
[COVID-19 Resources](#)
(including FAQs)

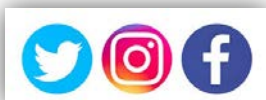
NMED Food Program:
www.env.nm.gov/foodprogram

Bernalillo County Food Program:
www.bernco.gov/planning/food-safety.aspx

City of Albuquerque Food Program:
www.cabq.gov/environmentalhealth/food-safety

NM Department of Health
COVID-19 Hotline:
(855) 600-3453

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Thank you for your sacrifice to keep New Mexicans safe. The New Mexico Environment Department (NMED) looks forward to your reopening! Prior to reopening and restocking perishable items, it's important to ensure your facility, equipment and utility services are functioning properly to meet the requirements of food regulations.

This checklist will assist you in determining if your food establishment is prepared to restock perishable food and reopen. This checklist is not all-inclusive of all requirements in the food regulations or applicable public health orders.

No state fees are required to reopen an existing restaurant that shut down in response to the Public Health Orders.

Physical Facility:

- Electricity is available throughout the food establishment.
- Sewer is fully functional:
 - All sinks and drains have been assessed to determine if sewage backup has occurred during the closure (see cleaning and sanitation section).
- The food establishment has a fully functional restroom.
- Hot and cold running water is available throughout the food establishment.
- If the food establishment operates from a private well or water source, water test results confirm the water source is safe.
- Plumbing is in full working condition.
- The water system has been cycled, if applicable ([see CDC Building Water System link](#)).
- Natural gas or propane is available.
- Exhaust hoods and ventilation are functional.
- There is no significant damage to the food establishment facility affecting operation.
- The food establishment has sufficient lighting.
- The facility is free of pest droppings and evidence of pests.

Food Equipment:

- ❑ Ice machines and bins are clean and sanitized.
- ❑ Refrigeration and freezers are fully functional:
 - Refrigerators and cold holding units are holding at or below 41°F.
 - Freezer are holding at or below 0°F.
 - Units needing repair have been unplugged and labeled “Out of Order” or “Do Not Use.”
- ❑ Food that has evidence of thawing and refreezing is disposed of.
- ❑ Thermometers on refrigeration units are installed.
- ❑ Hot holding units are between 155-160°F to hold food at 135°F.
- ❑ Dishwashers are functioning properly, including properly sanitizing.

Cleaning, Sanitizing, and Disinfection:

- ❑ Proper cleaning, sanitizing, and disinfection chemicals for operation, including soap and sanitizers (bleach, quaternary ammonia or iodine sanitizers) are available ([EPA-registered disinfectants for use against COVID-19](#)).
- ❑ Sanitizers and disinfectants (including those automatically dispensed) are at proper concentration as stated on the chemical label.
- ❑ All food contact surfaces have been washed, rinsed and sanitized.
- ❑ Food equipment has been cleaned and sanitized. Examples include prep sinks, refrigerators/freezers, food containers, prep tables, steam tables.
- ❑ Other surfaces have been cleaned and sanitized. Examples include hand sinks, 3-compartment sinks, serving counters, customer seating/dining areas.
- ❑ Floors and ceilings are cleaned. If there is evidence of sewage backup, such as discoloration on floor near drains or near other possible sewage outlets, then the area has been properly cleaned and sanitized.

Employee Health and Food Establishment Operation:

- ❑ Employee health policy (including COVID-19 related) updated and implemented
 - [CDC guidance for businesses and employers](#)
 - [CDC guidance for employees in close contact with COVID-19 positive individual](#)
- ❑ COVID Safe Practices (CSP) are in place.
- ❑ Employees have been trained on updated employee health policies and retrained on key food handling practices like handwashing, glove usage, and sanitizing and disinfecting surfaces.